

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/04/14 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 11/05/14 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES110514-0137

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1718	11-20	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1719	11-23	Quart	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1720	11-23	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1721	11-24	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1722	11-16	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	310 PAC/ml			
1723	11-27	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1724	12-1	1/2 Gallon	Skim Baking BM	Not Found		<1 EHSCC/g				
1725	12-2	Quart	Whole BM	Not Found		<1 EHSCC/g				
1726		2 Ounces	Past Cream TK-9 39'	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1727		2 Ounces	In Plant Raw #2 34'		Not Found		7700 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 11/05/14 **Time:** 10:05
Temperature when Analyzed: 1.0 °C

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Comment:

Approved By: Susan Beasley

